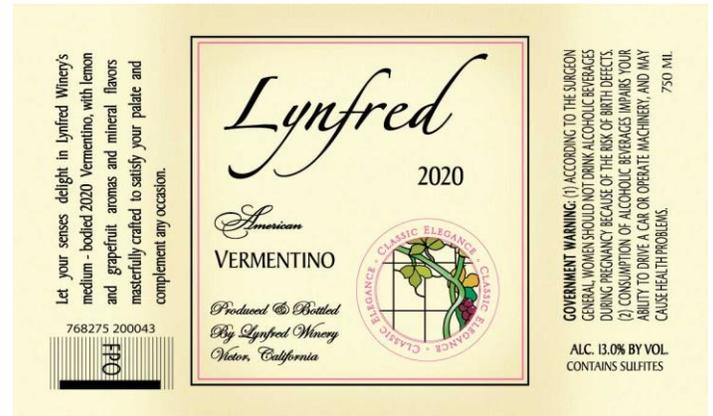


Lynfred Winery

Roselle
Wheaton
Naperville
Wheeling



White Wine of the Month

Grape to Know

Vermentino is a light-skinned wine grape variety, primarily grown on the Italian island of Sardinia, as well as France. A smaller amount is also grown in the United States. Our 2020 vintage of Vermentino was created from grapes from the Lodi region of California. This incredibly versatile white wine is gorgeous with a plethora of seafood dishes and spring greens.

Gourmet Product Special

Lynfred Club Members receive 20% off the selected goodies from our gourmet shop in February:

Peach Preserves
Dill Pickle Mustard
Robust Ribeye Marinade

Breads of the Month

Savory: Caramelized Onion Feta
Sweet: Carrot Pineapple Walnut

www.lynfredwinery.com

Blend: 100% Vermentino

Grower/Vineyard:
Borra Vineyards, Lodi, CA

Winemaker's Tasting Notes

Color: pale straw

Aroma: white peach, lemon, green apple, melon,
citric blossoms

Palate: mineral, lime, peach, green apple, grapefruit

Body: light

Finish: clean, crisp, refreshing

Foods: seafood, fish tacos, antipasti, green salads, parsnips,
cilantro, clam linguine

Cheeses: goat, feta, Brillant-Savarin, baked Brie with
apricots

Brix: 23°

Aging: stainless steel

Aging Potential drink now

Serving Temperature: 55°

Alcohol: 13.3%

Residual Sugar: 0.1%

Ph: 3.40

Total Acidity: 6.20 g/L

Cases bottled: 209 cases

Release Details:

March 1, 2021

March Club Price: \$19.00

April Price: \$22.25

Wine Club Members Are Charged \$20.38

Shrimp Risotto

Lynfred Winery Chef Celeste Pasag



Yield: 4 people

- 1 lb. 16-20 Shrimp, peeled deveined
- 6 cups Seafood Stock, low sodium, give or take 1 cup
- 2 cup Arborio rice
- 1 ea. medium onion, chopped
- ½ cup white wine
- 4 oz EVOO
- 4 T butter
- 2 T parsley, finely chopped
- 2 T thyme, finely chopped
- ½ cup shredded parmesan cheese
- 1 cup English Peas
- ½ ea. Lemon zest, garnish
- Salt and Pepper to taste

In a cast iron skillet, heat EVOO in medium heat. Sautee onions until translucent, 2 minutes. Add rice and toast for about 4 minutes, do not brown. Deglaze with white wine, stirring until the wine has evaporated. Slowly add 1 cup of stock at a time stirring occasionally until liquid has absorbed. Then repeat the process, keep adding stock a cup at a time until the rice is tender, 25-30 minutes. The risotto should be creamy and saucy. Stir in the shrimp and cook for about 3-4 minutes. Add peas, fresh herbs, and parmesan cheese. Lastly add butter for richness. Spoon to favorite dish and garnish with fresh lemon zests.

